

Sagamore West Farmers Market

Volume 2, Issue 2

June 3, 2009

West Side Wednesdays

Market News:

- The Market is open every Wednesday, May through October.
- Sales start at 3:00 and must be concluded by 6:30.
- We have numerous produce vendors, most all-natural, featuring fruits and vegetables grown locally, as well as craft vendors.

About the Staff:

Kathleen Mills: Market Coordinator and Grant Coordinator

Ed Yeoman: Logistics Volunteer

Amy French: Newsletter Volunteer

Chris Campbell: Volunteer

Cheryl Kolb: City Representative

Chandler Poole: City Representative

Sandy Smith: Vendor Representative

Janet Broyles: Treasurer

Rachel Witt, Susan Gerard, Robin Pickett: Go Greener Commission Representatives

Vendor Profile: Sue Raney

Sue Raney has been farming ever since she married her husband Pete in 1965. He was a Clinton County farmer, and now Sue is as well. They have 140 acres in Clinton County that they lease out and maintain a garden on part of the 12 acre lot they live on in Carroll County. Sue enjoys gardening so much she's even been known to volunteer to run gardens for her neighbors!

Sue and Pete have two children, a daughter and a son, as well as three grandchildren. They enjoy being out

in the garden during the growing season, but love to travel on their "off" time. They travel around January through April, following the snow for snowmobiling and trying to spend at least three weeks in Florida in March.

Sue decided to start selling her produce at the farmers market a few years ago, just to raise a little extra

spending money. She really enjoys getting out and doing something productive, though. So look for Sue and see how productive her garden grows!



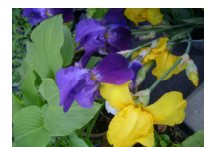
Spring Produce

We are so excited that the rain that plagued the first two markets has decided to give us a break! Market produce is beginning its big spring crop, among the best is:

- Radishes
- Fresh Herbs

- Lettuce: including green leaf, romaine, spring mix and others
- Baby beets
- Spring Onions
- Fair Oaks cheese
- Local eggs
- Local honey
- Local popcorn

- All natural meats including beef, pork, lamb and goat
- Locally produced wines



"Food is good. Fresh food is better!"

— Kate French
Market Shopper

Farmer's Market Recipes: Radish and Snow Pea Salad

6-8 large radishes, washed and sliced thin
1 cup snow peas, washed and snapped in half
2 spring onions washed and finely diced
1/4 cup crème fraiche
1/4 cup balsamic vinaigrette
4 leaves boston bibb lettuce
4 chives, snipped into 1/4 inch pieces

Wash and prepare the radishes, snow peas and spring onion. Pat dry. Place in a medium bowl.

Mix the crème fraiche and vinaigrette. Pour on top of prepared vegetables and toss. Let sit in the refrigerator for 1-4 hours, or until ready to serve. Serve by scooping a mound of the radish and snow pea salad onto a bib lettuce leaf. Garnish with fresh chives (try using a chive flower on top of each salad).



About the Market Volunteers

The Sagamore West Farmers Market is supported both by the City of West Lafayette and the Sagamore West Area Business Alliance. But it is also supported by a large group of very dedicated volunteers. Every year this group meets over the winter to make plans and review past performance. When the market opens, they help vendors set up,

direct traffic, provide first aid, distribute canvas bags, and they help break down.

Among our volunteers are: Kathleen Mills, who is currently "Market Master" for a second time, but has also volunteered for two years; Ed Yoeman who is a 5th year volunteer and our logistics magician; Chris Campbell, a 4th year volunteer; Amy French, a 4th

year volunteer; George Wishire, a 3rd year volunteer; and Tracy Eaton, a 1st year volunteer.

Past volunteers include Lynn Cason, who now assists is wife Carolyn in her booth (they met at the market and married after his 2nd year as a volunteer), Kathy Cubberly (now at Cooley's) and Bob Hurst, among many others.

Staying "Lean and Green"

We are excited about how well May went and looking forward to June! Our green tip for the week is "sustainable shopping." You are already making a great start shopping locally by supporting the market. Don't forget to put your reusable bags back in the car when you're done unloading so you'll always have them with you. Or put them on your bike and leave the car behind!

We are giving away reusable canvas bags again this year. Check in at the market's information booth to register. After you check-in three times, the bag is yours for free. We only have 500, so check in soon!

We are hosting some special events this month, including:

June 3: Harrison High School FFA plant sale; Wine tasting

with Whyte Horse Winery

June 10: Harrison High School FFA plant sale; Bloodmobile on site for donations

June 17: Grilling Demonstration; Wabash River runners Club 5k at 6:30

June 24: NICHES will presenting "ponds and amphibians"

